Attorney Docket No. 47233-0045-00-US

U.S. Application. No. 10/511,829

Response to Office Action dated: November 9, 2007

Response dated: March 10, 2008

Page 3

## AMENDMENTS TO THE CLAIMS

The following listing of the claims will replace all prior versions, and listings, of claims in the application.

## **Listing of Claims:**

1. (Currently Amended) An astaxanthin medium-chain fatty acid ester, wherein the medium-chain fatty acid ester is a monoester, and wherein the medium-chain fatty acid has 8 to 12 carbon atoms-produced by using a lipase.

## Claims 2-3. (Canceled)

- 4. (Currently Amended) The astaxanthin medium-chain fatty acid ester according to elaim 3 claim 1, wherein the medium-chain fatty acid has an even number of carbon atoms.
- 5. (Previously Presented) The astaxanthin medium-chain fatty acid ester according to claim 4, wherein the medium-chain fatty acid has 8 carbon atoms.

## Claim 6. (Canceled)

- 7. (Currently Amended) An astaxanthin octanoic acid monoester, astaxanthin octanoic acid diester.
- 8. (Withdrawn) A method of producing the astaxanthin medium-chain fatty acid ester according to claim 1, by using a lipase.
- 9. (Withdrawn) The method according to claim 8, wherein an esterification and/or transesterification is carried out using one or more astaxanthin materials selected from the group consisting of a free astaxanthin, an ester form astaxanthin different from a medium-chain fatty acid ester, and a mixture of ester form astaxanthins different from a medium-chain fatty acid ester; and one or more medium-chain fatty acid materials selected from the group consisting of a free medium-chain fatty acid, a medium-chain fatty acid monoglyceride, a

Attorney Docket No. 47233-0045-00-US

U.S. Application. No. 10/511,829

Response to Office Action dated: November 9, 2007

Response dated: March 10, 2008

Page 4

medium-chain fatty acid diglyceride, a medium-chain fatty acid triglyceride, and a medium-chain fatty acid lower alcohol ester.

- 10. (Withdrawn) The method according to claim 8, wherein the lipase is one or more of lipases selected from the group consisting of a lipase derived from yeast belonging to Candida, lipase derived from a microorganism belonging to Chromobacterium, a lipase derived from a microorganism belonging to Alcaligenes, and a lipase derived from animal pancreas.
- 11. (Withdrawn) The method according to claim 10, wherein the lipase is derived from yeast belonging to Candida.
- 12. (Withdrawn) The method according to claim 9, wherein the astaxanthin material is free astaxanthin and/or a mixture of different types of ester form astaxanthins, and the medium-chain fatty acid material is a medium-chain fatty acid triglyceride.
- 13. (Withdrawn) The method according to claim 8, wherein water is added.
- 14. (Withdrawn) The method according to claim 13, wherein water is added at the amount of 0.5 w/w to 20 w/w % with respect to the amount of the oil material.
- 15. (Previously Presented) A food composition obtained by mixing the food and the composition comprising the astaxanthin medium-chain fatty acid ester according to claim 21 for specific nutritive requirements, or food thereof.
- 16. (Previously Presented) A food additive, which comprises the composition comprising the astaxanthin medium-chain fatty acid ester according to claim 21.
- 17. (Previously Presented) A cosmetic, which comprises the composition comprising the astaxanthin medium-chain fatty acid ester according to claim 21.
- 18. (Previously Presented) An animal feed, which comprises the composition comprising the astaxanthin medium-chain fatty acid ester according to claim 21.

Attorney Docket No. 47233-0045-00-US

U.S. Application. No. 10/511,829

Response to Office Action dated: November 9, 2007

Response dated: March 10, 2008

Page 5

19. (Withdrawn) A method of producing an astaxanthin octanoic acid monoester, an

astaxanthin octanoic acid diester, or a composition comprising at least one astaxanthin

octanic acid monoester or astaxanthin octanoic acid diester, said method comprising the

following steps (a) and (b):

(a) a step of extracting said compound from Crustacea using a solvent or supercritical

CO<sub>2</sub>, and

(b) a step of purifying said compound from the extract obtained by the step (a).

20. (Withdrawn) The method according to claim 19, wherein Crustacea is Euphausiacea.

21. (Currently Amended) A composition comprising an astaxanthin medium-chain fatty

acid ester, wherein the medium-chain fatty acid ester is a monoester, and wherein the

medium-chain fatty acid has 8 to 12 carbon atoms-produced by using a lipase.

Claims 22 - 23. (Canceled)

24. (Previously Presented) The composition according to claim 21, wherein the medium-

chain fatty acid has an even number of carbon atoms.

25. (Previously Presented) The composition according to claim 21, wherein the medium-

chain fatty acid has 8 carbon atoms.

26. (Previously Presented) The composition according to claim 21, which comprises the

astaxanthin medium-chain fatty acid ester in an amount of at least 0.1%.

27. (Currently Amended) A composition comprising at least one astaxanthin octanoic

acid monoester-or-astaxanthin octanoic acid diester.

28. (Withdrawn) A method of producing the composition comprising an astaxanthin

medium-chain fatty acid ester according to claim 21, by using a lipase.

Attorney Docket No. 47233-0045-00-US U.S. Application. No. 10/511,829 Response to Office Action dated: November 9, 2007 Response dated: March 10, 2008 Page 6

- 29. (Previously Presented) A food composition obtained by mixing the food and the composition according to claim 27 for specific nutritive requirements, or food thereof.
- 30. (Previously Presented) A food additive, which comprises the composition according to claim 27.
- 31. (Previously Presented) A cosmetic, which comprises the composition according to claim 27.
- 32. (Previously Presented) An animal feed, which comprises the composition according to claim 27.